

### **“CRITICAL ITEMS” FOUND DURING FOOD SERVICE INSPECTIONS**

The City of Bismarck's Environmental Health Division began posting critical items noted during food service inspections on June 1, 2006. Violations noted during an inspection are categorized as either critical or core items.

"Critical item" means a provision of the food code whose application contributes directly to or supports the elimination, prevention, or reduction to an acceptable level, hazards associated with foodborne illness or injury. Critical item includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, and handwashing.

“Core item” means a provision in the food code that is not designated as a critical item. Core item includes an item that usually relates to general sanitation, operation controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance.

“COS” stands for corrected on site.

“PHF” stands for potentially hazardous food which is food that requires time-temperature control to prevent the growth of microorganisms and the production of toxins. Some examples include: dairy products, meat, poultry, fish, shellfish, cooked vegetables, sprouts, sliced melons, cut tomatoes, cut leafy greens, tofu and untreated garlic and oil mixtures.

“PIC” stands for person in charge.

“RTE” stands for ready to eat. Ready to eat foods are edible without additional preparation to achieve food safety.

All critical items are to be corrected onsite. Facilities cited with four or more critical items receive an automatic follow up inspection.

If you would like further clarification on a specific item, please contact Anton Sattler at (701) 355-1400.

| FACILITY NAME:                                        | DATE:     | CRITICAL ITEMS:                                                                                                                                                                                                                                                                                                   |
|-------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| MCDONALD'S DOWNTOWN<br>605 E MAIN AV                  | 6/23/2015 | <ul style="list-style-type: none"><li>BOTTLE OF FRYER CLEANER STORED ON TOP OF FRYER. CHEMICALS SHALL BE STORED AWAY FROM FOOD AND FOOD CONTACT SURFACES. MANAGER MOVED AND INSTRUCTED STAFF TO STORE CHEMICALS IN CHEMICAL STORAGE AREA.</li></ul>                                                               |
| HILLSIDE AQUATIC COMPLEX<br>1719 E BOULEVARD AVE      | 6/23/2015 | <ul style="list-style-type: none"><li>AN EPA APPROVED SANITIZER IS NEEDED. AN EPA SANITIZER IS NEEDED TO SANITIZE FOOD CONTACT SURFACES. MANAGER WILL BUY BLEACH FOR SANITIZING.</li><li>WINDOW CLEANER NEEDS TO BE LABELED. HAZARDOUS MATERIALS NEED TO BE LABELED. MANAGER INSTRUCTED STAFF TO LABEL.</li></ul> |
| COUNTRY CLUB/LADY J'S<br>CATERING<br>930 N GRIFFIN ST | 6/22/2015 | <ul style="list-style-type: none"><li>MEAT BALLS SETTING AT ROOM TEMP 71-73 F. PHF SHALL HOLD TEMPS GREATER THAN 135 F OR COLDER THAN 41F. WILL REHEAT TO 165F BEFORE SERVICE. PLACED INTO COOLER.</li></ul>                                                                                                      |

|                                           |           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|-------------------------------------------|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| BEARSCAT BAKEHOUSE<br>1914 N 12TH ST      | 6/22/2015 | <ul style="list-style-type: none"> <li>EMPLOYEE FAILED TO WASH HANDS BEFORE PUTTING ON GLOVES AND SERVING DONUTS. EMPLOYEES SHALL WASH HANDS AND WEAR GLOVES WHEN TOUCHING READY-TO-EAT FOOD. MANAGER INSTRUCTED STAFF TO WASH HANDS BEFORE PUTTING ON GLOVES.</li> <li>CAN OPENER HAD FOOD DEBRIS ON IT. FOOD CONTACT SURFACES SHALL BE KEPT WASHED, RINSED AND SANITIZED WHEN NOT IN USE. MANAGER INSTRUCTED STAFF TO WASH CAN OPENER.</li> </ul>                                            |
| SIXTEEN03 MAIN EVENT<br>1603 E MAIN AV    | 6/19/2015 | <ul style="list-style-type: none"> <li>UNLABELED SPRAY BOTTLES OF SANITIZER AND DEGREASER. WORKING CONTAINERS OF TOXIC CHEMICALS MUST BE CLEARLY LABELED. MANAGER LABELED SPRAY BOTTLES.</li> </ul>                                                                                                                                                                                                                                                                                            |
| TAP-IN-TAVERN<br>601 MEMORIAL HWY         | 6/17/2015 | <ul style="list-style-type: none"> <li>INSIDE OF MICROWAVE NEEDS TO BE CLEANED. FOOD CONTACT SURFACES SHALL BE KEPT CLEAN AND SANITIZED WHEN NOT IN USE. MANAGER CLEANED MICROWAVE.</li> </ul>                                                                                                                                                                                                                                                                                                 |
| MO'S SNOW SHACK<br>MOBILE FOOD UNIT       | 6/17/2015 | <ul style="list-style-type: none"> <li>HANDSINK OBSTRUCTED BY ICE CREAM CONTAINER AND WATER STORAGE CONTAINERS. HAND SINK SHALL BE ACCESSIBLE AT ALL TIMES OF OPERATION.</li> </ul>                                                                                                                                                                                                                                                                                                            |
| COMMON GROUNDS<br>13611 18TH ST NW        | 6/16/2015 | <ul style="list-style-type: none"> <li>MILK AND CREAM IN FRIDGE AT 48F-52F. PHF SHALL BE KEPT AT 41F OR LESS. MANAGER DISCARDED ITEMS AND TURNED FRIDGE DOWN.</li> </ul>                                                                                                                                                                                                                                                                                                                       |
| KROLL'S KITCHEN – SOUTH<br>1915 E MAIN AV | 6/16/2015 | <ul style="list-style-type: none"> <li>VARIOUS ITEMS NOT DATE MARKED. FOOD HELD FOR LONGER THAN 24HRS MUST BE DATE MARKED. MANAGER INSTRUCTED STAFF TO DATE MARK ITEMS.</li> </ul>                                                                                                                                                                                                                                                                                                             |
| PAPA MURPHY'S NORTH<br>1427 MAPLETON AV   | 6/12/2015 | <ul style="list-style-type: none"> <li>FOOD EMPLOYEE NOT WASHING HANDS AFTER USING THE RESTROOM. EMPLOYEES SHALL WASH HANDS AFTER USING TOILET ROOM. STOPPED PRACTICE. EDUCATED REWASHED.</li> <li>MANAGER WALKING ABOUT FOOD PREP CONSUMING COFFEE. FOOD EMPLOYEES SHALL CONSUME FOOD OR BEVERAGE IN DESIGNATED BREAK AREAS ONLY. STOPPED PRACTICE, EDUCATED.</li> <li>3 SPRAY BOTTLES OF CLEANERS NOT LABELED. CONTAINERS OF TOXIC PRODUCTS SHALL BE LABELED. CONTAINERS LABELED.</li> </ul> |
| SUBWAY-ECKROTH<br>1655 NORTH GRANDVIEW    | 6/10/2015 | <ul style="list-style-type: none"> <li>EMPLOYEE FAILED TO WASH HANDS AFTER WORKING WITH MONEY THEN GOING BACK TO MAKING SANDWICHES. EMPLOYEES SHALL WASH HANDS AND PUT NEW GLOVES ON BEFORE WORKING WITH READY TO EAT FOOD. MANAGER INSTRUCTED STAFF TO WASH HANDS AND PUT NEW GLOVES ON.</li> </ul>                                                                                                                                                                                           |
| QUIZNO'S SUB- BOWEN<br>402 E BOWEN AV     | 6/10/2015 | <ul style="list-style-type: none"> <li>EMPLOYEES PREPPING TOMATO ON SERVICE CART VISIBLY SOILED. FOOD SHALL BE PREPPED ON SURFACES THAT ARE CLEANED RINSED AND SANITIZED. STOPPED PRACTICE. PREPPED ON STAINLESS TABLE.</li> </ul>                                                                                                                                                                                                                                                             |
| RUBY TUESDAY<br>3500 STATE ST             | 6/10/2015 | <ul style="list-style-type: none"> <li>PARMESAN SAUCE AT 127F. PHF SHALL HOT HOLD AT 135F OR ABOVE. SAUCE WAS REHEATED TO 165F.</li> </ul>                                                                                                                                                                                                                                                                                                                                                     |
| DAIRY QUEEN-WEST<br>230 W BROADWAY AV     | 6/5/2015  | <ul style="list-style-type: none"> <li>HOSE, GARBAGE BAGS AND PLASTIC LID IN HAND SINK. HAND SINKS SHALL BE ACCESSIBLE AT ALL TIMES. MANAGER MOVED ITEMS.</li> <li>CAN OPENER WAS DIRTY. FOOD CONTACT SURFACES SHALL BE MAINTAINED</li> </ul>                                                                                                                                                                                                                                                  |

|                                                    |           |                                                                                                                                                                                                                                                                                                                                                                                                                       |
|----------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                    |           | WASHED, RINSED AND SANITIZED WHEN NOT IN USE. MANAGER CLEANED CAN OPENER.                                                                                                                                                                                                                                                                                                                                             |
| BIG BOY<br>2511 E MAIN AV                          | 6/4/2015  | <ul style="list-style-type: none"> <li>HOT HELD CHICKEN 117-129 F. PHF SHALL HOLD 135 OR GREATER. CHICKEN VOLUNTARILY DISCARDED.</li> </ul>                                                                                                                                                                                                                                                                           |
| ASIAN GOURMET MARKET<br>100 W FRONT #220 AV        | 6/4/2015  | <ul style="list-style-type: none"> <li>BACK HAND SINK BLOCKED BY BOXES. HANK SINKS SHALL BE ACCESSIBLE AT ALL TIMES. MANAGER MOVED BOXES.</li> </ul>                                                                                                                                                                                                                                                                  |
| WHITE HOUSE CAFETERIA<br>117 N 5TH ST              | 5/27/2015 | <ul style="list-style-type: none"> <li>DEGREASER SPRAY BOTTLES NOT LABELED. TOXIC CLEANERS AND CHEMICALS MUST BE LABELED WITH PRODUCT NAME. TWO BOTTLES LABELED.</li> </ul>                                                                                                                                                                                                                                           |
| BLARNEY STONE PUB                                  | 5/26/2015 | <ul style="list-style-type: none"> <li>EAST BAR GLASS WASHER NOT DISPENSING SANITIZER. AFTER BEING CLEANED FOOD CONTACT SURFACES SHALL BE SANITIZED WITH CONCENTRATIONS SPECIFIED IN 04-53.4 CALL PLACED TO REPAIRMAN AT TIME OF INSPECTION.</li> <li>WALLEYE AT 55 F SITTING AT ROOM TEMP. EXCEPT DURING COOKING COOLING AND DURING PREP PHF SHALL BE AT 41F. PRODUCT PLACED ON ICE AND PLACED IN COOLER.</li> </ul> |
| HONG KONG RESTAURANT<br>1055 E INTERESTATED AV     | 5/21/2015 | <ul style="list-style-type: none"> <li>DIRTY CAN OPENER BLADE. FOOD CONTACT SURFACES SHALL BE KEPT WASHED, RINSED AND SANITIZED WHEN NOT IN USE. MANAGER INSTRUCTED STAFF TO WASH, RINSE AND SANITIZE.</li> <li>HANDLE OF SPOON USED TO DISPENSE SOUP IS BROKEN NEEDS TO BE REPLACED. RE-USABLE EQUIPMENT SHALL BE KEPT IN GOOD REPAIR.</li> </ul>                                                                    |
| ADVANTAGE SALES & MARKETING<br>2821 ROCK ISLAND PL | 5/19/2015 | <ul style="list-style-type: none"> <li>SANITIZER SPRAY BOTTLES NOT LABELED. WORKING CONTAINERS MUST BE CLEARLY IDENTIFIED WITH COMMON NAME. CONTAINERS LABELED SANITIZER.</li> </ul>                                                                                                                                                                                                                                  |
| CAFFÉ AROMA<br>120 N 3RD STREET                    | 5/19/2015 | <ul style="list-style-type: none"> <li>CUBED COOKED CHICKEN AND PASTA SALAD NOT DATED. RTE PHF SHALL BE DATED WITH EXPIRATION OR USE BY DATES. TWO ITEMS DATED.</li> </ul>                                                                                                                                                                                                                                            |
| FIREFLOUR PIZZA<br>111 N 5TH ST                    | 5/14/2015 | <ul style="list-style-type: none"> <li>MIXER USED LAST NIGHT STILL DIRTY. FOOD CONTACT SURFACES SHALL BE KEPT WASHED, RINSED AND SANITIZED UNLESS IN USE. MANAGER INSTRUCTED STAFF TO WASH MIXER.</li> </ul>                                                                                                                                                                                                          |
| GOLD ETC.<br>228 E FRONT AV                        | 5/12/2015 | <ul style="list-style-type: none"> <li>BUTTER USED ON PIZZA SITTING ON COUNTER ALL WEEK-END. PHF SHALL BE KEPT AT 41F OR LESS. MANAGER DISCARDED AND WILL BEGIN USING TIME AS A CONTROL FOR SOFTENED BUTTER.</li> </ul>                                                                                                                                                                                               |
| PITA PIT<br>2930 N 14TH ST                         | 5/11/2015 | <ul style="list-style-type: none"> <li>CHEESE, TOMATOES, SOUR CREAM, ARTICHOKE AND OTHER ASSORTED ITEMS IN MAIN PREP COOLER AT 44F. PHF SHALL BE KEPT AT 41F OR LESS. MANAGER WILL DISCARD ITEMS AT 6PM. MANAGER ALSO TURNED COOLER TEMP DOWN.</li> </ul>                                                                                                                                                             |
| LA TEJANA MEXICAN MARKET<br>1320 E BOULEVARD AV    | 5/11/2015 | <ul style="list-style-type: none"> <li>REFRIED BEANS SETTING AT ROOM TEMP 80F. PHF SHALL HOLD 135 F OR GREATER DURING PERIODS OF HOT HOLD. BEANS REHEATED TO 165F.</li> </ul>                                                                                                                                                                                                                                         |

|                                               |           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
|-----------------------------------------------|-----------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| RAMADA BISMARCK HOTEL<br>1400 INTERCHANGE AV  | 5/8/2015  | <ul style="list-style-type: none"> <li>• FAUCET IN MOP SINK ROOM WITH ATTACHED HOSE MUST BE EQUIPPED WITH A BACK FLOW PREVENTER. HOSE DISCONNECTED BY STAFF.</li> </ul>                                                                                                                                                                                                                                                                                                                     |
| DJ'S SMOKEHOUSE BBQ MOBILE<br>SMOKER          | 5/8/2015  | <ul style="list-style-type: none"> <li>• "COLD SMOKED" RIBS AT 110F. PHF SHALL HOLD AT 135F OR ABOVE. MANAGER DISCARDED RIBS.</li> </ul>                                                                                                                                                                                                                                                                                                                                                    |
| AMVETS POST #9<br>2402 RAILROAD AV            | 5/4/2015  | <ul style="list-style-type: none"> <li>• OPEN EMPLOYEE DRINK ON FOOD PREP STATION. EMPLOYEE DRINK SHALL BE KEPT LIDDED WHEN IN THE KITCHEN OR FOOD PREP AREAS. MANAGER REMOVED DRINK.</li> <li>• MEAT SLICER WAS STILL DIRTY FROM SUNDAY NIGHT. FOOD PREP EQUIPMENT AND UTENSILS SHALL BE WASHED, RINSED AND SANITIZED WHEN THERE IS AN INTERRUPTION IN FOOD PREP. MANAGER INSTRUCTED STAFF TO CLEAN.</li> </ul>                                                                            |
| DAIRY QUEEN<br>913 BURLINGTON DR              | 5/4/2015  | <ul style="list-style-type: none"> <li>• EMPLOYEE HANDLED RAW BURGER PATTIES BUT DID NOT WASH HANDS BEFORE DORNING NEW PAIR OF GLOVES AND HANDLING RTE FOODS. EMPLOYEES SHALL WASH HANDS AS OFTEN AS NECESSARY AND BEFORE CHANGING TASKS FROM RAW TO READY TO EAT. AFFECTED ITEMS DISCARDED AND REWASHED AND RE-GLOVED</li> </ul>                                                                                                                                                           |
| SICKIES GARAGE<br>3130 N 14TH ST              | 5/4/2015  | <ul style="list-style-type: none"> <li>• EMPLOYEE FAILED TO WASH HANDS AND PUT NEW GLOVES ON AFTER ADJUSTING APRON. EMPLOYEES SHALL WASH HANDS AND PUT NEW GLOVES ON AFTER TOUCHING CLOTHING OR CHANGE IN TASK. MANAGER INSTRUCTED STAFF TO WASH HANDS AND PUT NEW GLOVES ON.</li> <li>• CAN OPENER DIRTY AND NEEDS TO BE CLEANED. FOOD CONTACT SURFACES SHALL BE WASHED, RINSED AND SANITIZED WHEN NOT IN USE. MANAGER INSTRUCTED STAFF TO WASH, RINSE AND SANITIZE CAN OPENER.</li> </ul> |
| PEACOCK ALLEY BAR & GRILL<br>422 E MAIN AV    | 5/4/2015  | <ul style="list-style-type: none"> <li>• STAFF TOUCHED RTE FOOD WITH BARE HANDS. BARE HAND CONTACT WITH RTE FOOD NOT PERMITTED. ADVISED STAFF, WHO WASHED HANDS AND PUT ON GLOVES.</li> <li>• DISHWASHER NOT DISPENSING REQUIRED SANITIZER IN FINAL RINSE. STAFF REPAIRED AND IS WORKING NOW.</li> </ul>                                                                                                                                                                                    |
| DAN'S SUPER MARKET WEST<br>1190 W TURNPIKE AV | 4/29/2015 | <ul style="list-style-type: none"> <li>• END SECTIONS OF WEST AISLE MEAT DISPLAY COOLER WERE 44 F TO 45 F AND MUST MAINTAIN 41 F OR COLDER. FROZEN OPEN END PIZZA DISPLAY WAS 20 F - 30 F AND MUST MAINTAIN 0 F OR COLDER. MEAT DEPT STAFF REMOVED AFFECTED ITEMS.</li> </ul>                                                                                                                                                                                                               |
| SUBWAY-3RD ST<br>414 S 3RD ST                 | 4/28/2015 | <ul style="list-style-type: none"> <li>• MULTI SURFACE CLEANER SPRAY BOTTLE STORED ON FOOD CONTACT PREP SURFACE. TOXIC CHEMICALS SHALL NOT BE STORED IN MANNER TO CONTAMINATE FOOD CONTACT SURFACES. SPRAY BOTTLE REMOVED SURFACE CLEANED.</li> <li>• PARTIALLY CONSUMED TRAY OF CHICKEN IN REAR PREP. CONSUMPTION OF FOOD OR BEVERAGE SHALL BE IN DESIGNATED BREAK AREA ONLY. STOPPED PRACTICE SURFACES CLEANED.</li> </ul>                                                                |
| BOB'S PIZZA PLUS<br>600 S 5TH ST STE 212      | 4/27/2015 | <ul style="list-style-type: none"> <li>• CAN OPENER DIRTY AND NEEDS TO BE CLEANED. FOOD CONTACT SURFACES SHALL BE WASHED, RINSED AND SANITIZED EVERY 4 HRS. WHEN IN USE. MANAGER INSTRUCTED STAFF TO WASH.</li> </ul>                                                                                                                                                                                                                                                                       |

|                                                   |           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|---------------------------------------------------|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| LOS MOLCAJETES<br>MOBILE FOOD UNIT                | 4/27/2015 | <ul style="list-style-type: none"> <li>GLOVES MUST BE CHANGED BETWEEN RAW MEAT AND RTE FOODS. COOK ADVISED AND WASHED HANDS AND CHANGED GLOVES</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| MARLIN'S<br>3938 E DIVIDE AV                      | 4/24/2015 | <ul style="list-style-type: none"> <li>DISH MACHINE NOT DISPENSING SANITIZER. AFTER BEING CLEANED DISH WARE AND UTENSILS SHALL BE SANITIZED WITH APPROVED LEVELS OF SANITIZER 50 PPM CHLORINE MINIMUM. SUPPLY CONTAINER REPLACED ON DISH MACHINE.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| DJ'S SMOKEHOUSE BBQ<br>PUSHCART #2<br>PUSHCART    | 4/24/2015 | <ul style="list-style-type: none"> <li>EMPLOYEES STORING FOOD (PIZZA) AND DRINK (COKE) AT MOBILE FOOD UNIT. STAFF SHALL KEEP PERSONAL ITEMS STORED AWAY FROM PUSHCART AND SHALL CONSUME FOOD AND DRINK IN DESIGNATED AREA AWAY FROM PUSHCART.</li> <li>FOOD EMPLOYEE FAILED TO WASH HANDS PRIOR TO DOWNING DISPOSABLE GLOVES. OWNER WILL ENSURE STAFF WASHES HANDS PRIOR TO DOWNING DISPOSABLE GLOVES.</li> <li>RIBS IN HOT HOLD AT 125F. MUST BE MAINTAINED AT 135F OR GREATER. OWNER SEPARATED RIBS IN TO GO BOX AND WAS INSTRUCTED NOT TO SELL RIBS. ANY FOOD NOT MAINTAINED AT A COMPLIANT TEMPERATURE WILL BE DISCARDED IN THE FUTURE.</li> <li>PROBE THERMOMETER REQUIRED FOR TESTING FOOD TEMPERATURE. OWNER TO PROVIDE PRIOR TO NEXT VENDING.</li> </ul> |
| STAMART # 15<br>3936 E DIVIDE AV                  | 4/23/2015 | <ul style="list-style-type: none"> <li>FRONT OF SANDWICH COOLER 45 - 48 F AND MUST MAINTAIN PHF 41 F OR COLDER. MGR CALLED REPAIR SERVICE &amp; MOVED PHF TO COLD BACK PART OF COOLER AND TIME STAMPED TO DISCARD 4 HOURS FROM STOCKING.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| Stadium Sports Bar<br>1247 W DIVIDE AV            | 4/22/2015 | <ul style="list-style-type: none"> <li>REACH IN SAUCE COOLER WAS 45 F AND MUST BE 41 F OR COLDER. CHEF ADJUSTED AND WILL MONITOR.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| TRI-ENERGY DIVIDE<br>1160 W DIVIDE AV             | 4/20/2015 | <ul style="list-style-type: none"> <li>EMPLOYEE HANDLING RTE SANDWICH BUNS WITH BARE HANDS. BARE HAND CONTACT WITH RTE FOODS IS NOT PERMITTED. EMPLOYEE WASHED HANDS AND PUT ON GLOVES.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| DJ'S SMOKEHOUSE BBQ<br>1101 S 12 <sup>TH</sup> ST | 4/17/2015 | <ul style="list-style-type: none"> <li>UNCOVERED EMPLOYEE DRINK ON FOOD PREP COUNTER. EMPLOYEE DRINKS SHALL BE KEPT COVERED WHEN IN THE KITCHEN. MANAGER DISCARDED DRINK.</li> <li>CAN OPENER DIRTY AND NEEDS TO BE CLEANED. FOOD CONTACT SURFACES SHALL BE WASHED, RINSED AND SANITIZED AT LEAST EVERY 4 HRS. WHEN IN USE. MANAGER INSTRUCTED STAFF TO WASH CAN OPENER.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                              |
| O'BRIANS TAVERN<br>1059 E INTERSTATE AV           | 4/17/2015 | <ul style="list-style-type: none"> <li>SANDWICH COOLER WAS 45 F, MGR RESET TEMP AND WILL MONITOR.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| FIRST STEPS EAST<br>1910 E CAPITOL AV             | 4/16/2015 | <ul style="list-style-type: none"> <li>PERSONNEL MAKING SANDWICHES WITH BARE HANDS. BARE HAND CONTACT OF READY TO EAT FOOD NOT PERMITTED. OWNER WILL INSURE REQUIREMENT IS FOLLOWED.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| EAGLES CLUB<br>313 N 26TH ST                      | 4/15/2015 | <ul style="list-style-type: none"> <li>COOKED CHICKEN, COLESLAW AND OTHER ITEMS STORED IN WALK IN COOLER WITHOUT DATE. PHF SHALL CARRY A PREP OR EXPIRATION DATE. ITEMS DATED.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |

|                                                        |           |                                                                                                                                                                                                                                                                                       |
|--------------------------------------------------------|-----------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| LUCK DUCK'S DELI & CATERING/THE POND<br>307 N 3RD ST   | 4/14/2015 | <ul style="list-style-type: none"> <li>FOOD EMPLOYEE FAILED TO WASH HANDS AND PUT ON GLOVES BEFORE PLACING COOKIES INTO CATERING CONTAINERS. BARE AND CONTACT WITH RTE FOOD IS PROHIBITED. MGR. INSTRUCTED STAFF TO WASH HANDS AND WEAR GLOVES AND COOKIES WERE DISCARDED.</li> </ul> |
| PERKINS NORTH<br>1100 E INTERSTATE AV                  | 4/9/2015  | <ul style="list-style-type: none"> <li>UNCOVERED EMPLOYEE BEVERAGE ON COOK LINE. EMPLOYEE BEVERAGES MUST BE COVERED. MGR. DISCARDED</li> </ul>                                                                                                                                        |
| BISMARCK TRANSITION CENTER<br>2001 LEE AV              | 4/6/2015  | <ul style="list-style-type: none"> <li>CHEMICAL SANITIZATION - TEMPERATURE, PH, CONCENTRATION, AND HARDNESS. CHLORINE LEVEL IN SANITIZING SOLUTION OVER 200 PPM. A CHLORINE SOLUTION SHALL HAVE A CONCENTRATION OF 50 TO 100 PPM.</li> </ul>                                          |
| APPLEBEES-NORTH<br>3200 N 14TH ST                      | 3/30/2015 | <ul style="list-style-type: none"> <li>BROILER NEEDED CLEANING. FOOD CONTACT SURFACE OF COOKING EQUIPMENT MUST BE FREE OF BUILDUP. KITCHEN MGR. HAD STAFF CLEAN.</li> </ul>                                                                                                           |
| GRIZZLY'S GRILL N SALOON<br>600 S 5TH ST               | 3/30/2015 | <ul style="list-style-type: none"> <li>STEAK, CHICKEN, PASTA, ETC. NOT DATE MARKED. MANAGER INSTRUCTED STAFF TO DATE MARK.</li> <li>SOILED CAN OPENER BLADE. MANAGER INSTRUCTED STAFF TO WASH.</li> </ul>                                                                             |
| CRACKER BARREL<br>1685 NORTH GRANDVIEW LA              | 3/27/2015 | <ul style="list-style-type: none"> <li>DISHWASHER IS NOT SANITIZING. REPAIR SERVICE CALLED. STAFF WILL MANUALLY SANITIZE UNTIL DISHWASHER IS REPAIRED.</li> </ul>                                                                                                                     |
| KROLL'S NORTH<br>2505 STATE ST                         | 3/26/2015 | <ul style="list-style-type: none"> <li>RAW EGGS SETTING OUT 70 F. DRESSING AND CUT LETTUCE IN CHEF'S COOLER 50 F. PHF MUST BE MAINTAINED AT 41 F OR COLDER. MGR. DISCARDED ITEMS.</li> </ul>                                                                                          |
| RED CARPET CARWASH NORTH<br>2921 N 11 <sup>TH</sup> ST | 3/23/2015 | <ul style="list-style-type: none"> <li>EMPLOYEE WAS CONSUMING FOOD IN THE BEVERAGE PREP AREA. CONSUMING FOOD IN THIS AREA IS NOT PERMITTED. MANAGER ADVISED EMPLOYEE TO DISCONTINUE PRACTICE.</li> </ul>                                                                              |
| BROADWAY GRILL & TAVERN<br>100 W BROADWAY AVE          | 3/18/2015 | <ul style="list-style-type: none"> <li>MECHANICAL DISHWASHER FAILED TO SANITIZE. MECHANICAL DISHWASHER SHALL REACH A MINIMUM OF 180F. MANAGER INSTRUCTED STAFF TO USE 3 COMP. SINK AND CALLED THE REPAIR COMPANY.</li> </ul>                                                          |
| WALRUS<br>1136 N 3 <sup>RD</sup> ST                    | 3/18/2015 | <ul style="list-style-type: none"> <li>EMPLOYEE MAKING SANDWICHES &amp; SALADS WITH DIRECT HAND CONTACT. BARE HAND CONTACT WITH READY TO EAT FOODS IS PROHIBITED. MGR. ADVISED EMPLOYEE.</li> </ul>                                                                                   |
| APPLEBEE'S SOUTH<br>434 S 3 <sup>RD</sup> ST           | 3/17/2015 | <ul style="list-style-type: none"> <li>SEVERAL METAL CONTAINERS IN CLEAN UTENSIL RACKS WERE DIRTY. UTENSILS SHALL BE CLEAN AND SANITIZED BEFORE USING. MANAGER INSTRUCTED STAFF TO MAKE SURE ALL UTENSILS ARE CLEAN PRIOR TO PLACING IN STORAGE AREA.</li> </ul>                      |
| PIER BAR & GRILL<br>1120 RIVERWOOD DR                  | 3/11/2015 | <ul style="list-style-type: none"> <li>VEGGIES, BACON AND PIZZAS NEED TO BE DATE-MARKED. ALL PHF HELD LONGER THEN 24HRS. SHALL BE PROPERLY DATE MARKED. MANAGER DATE MARKED AND INSTRUCTED STAFF TO MAKE SURE TO DATE MARK.</li> </ul>                                                |
| TOASTED FROG WEST<br>124 N 4TH ST                      | 2/26/2015 | <ul style="list-style-type: none"> <li>BAR DISHWASHER FAILED TO SANITIZER. CHLORINE TESTED AT 0PPM. MANAGER CALLED REPAIR COMPANY AND INSTRUCTED STAFF TO USE BACK DISHWASHER.</li> </ul>                                                                                             |
| BUFFALO WILD WINGS<br>218 S 3RD ST                     | 2/25/2015 | <ul style="list-style-type: none"> <li>KITCHEN DISHWASHER FAILED TO SANITIZE. MANAGER CALLED THE REPAIR COMPANY AND INSTRUCTED STAFF TO USE 3 COMPARTMENT SINK</li> </ul>                                                                                                             |

|                                                    |           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
|----------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SUBWAY – KIRKWOOD 342<br>723 KIRKWOOD MALL         | 2/25/2015 | <ul style="list-style-type: none"> <li>3 SPRAY BOTTLES OF CLEANERS STORED ABOVE FOOD CONTACT SURFACE. TOXIC MATERIALS SHALL BE STORED NOT ABOVE FOOD OR EQUIPMENT.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                               |
| ERBERTS & GERBERTS<br>931 S 9 <sup>TH</sup> ST     | 2/24/2015 | <ul style="list-style-type: none"> <li>DELI MEATS WITHOUT DATES ON OPEN PACKAGES. PHF HELD FOR MORE THAN 24 HOURS SHALL CARRY USE BY DATES OR EXPIRATION DATES. ITEMS DATED.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                     |
| 40 STEAK AND SEAFOOD<br>1401 INTERCHANGE AV        | 2/24/2015 | <ul style="list-style-type: none"> <li>EMPLOYEE COFFEE ON FOOD PREP COOLER. MANAGER DISCARDED EMPLOYEE DRINK.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| WENDY'S – EXPRESSWAY<br>900 E BISMARCK EXPRESSWAY  | 2/23/2015 | <ul style="list-style-type: none"> <li>PERSON PREPPING BACON ON HANDSINK. HANDSINKS SHALL BE ACCESSIBLE AND USED FOR NO OTHER PURPOSE THAN WASH HANDS.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| ARBY'S 3 – ROCK ISLAND<br>3000 ROCK ISLAND PL      | 2/20/2015 | <ul style="list-style-type: none"> <li>BACON ITEMS PLACED IN COOLER WITHOUT BEING DATED. ITEMS PLACED IN STORAGE FOR MORE THAN 24 HRS SHALL BE DATED. ITEMS DATED 2/20.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                          |
| ARNALDO'S<br>1032 AIRPORT RD                       | 2/17/2015 | <ul style="list-style-type: none"> <li>EMPLOYEES DID NOT WASH HANDS BEFORE PREPPING READY TO EAT FOODS OR WHEN REPORTING TO WORK. FOOD EMPLOYEES SHALL WASH HANDS BEFORE PREPPING FOODS AND BETWEEN RTE AND RAW PRODUCTS. STOPPED PRACTICE AND ASKED TO REWASH.</li> <li>FOOD EMPLOYEES WASHED IN FOOD PREP SINK NOT AT HANDWASH STATION. FOOD EMPLOYEES SHALL WASH HANDS AT APPROVED HANDWASH STATION. EMPLOYEES REWASHED.</li> <li>NO SANITIZER SOLUTION IS PRESENT TO SANITIZE FOOD CONTACT SURFACES. FOOD CONTACT SURFACES SHALL BE CLEANED AND SANITIZED BETWEEN RAW AND READY TO EAT FOODS</li> </ul> |
| WENDY'S WEST<br>1615 BURNT BOAT DR                 | 2/12/2015 | <ul style="list-style-type: none"> <li>UNCOVERED BEVERAGE IN FOOD PREP AREA. EMPLOYEE BEVERAGES MUST BE COVERED. MGR DISCARDED.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| AMVETS #9<br>2402 RAILROAD AV                      | 2/12/2015 | <ul style="list-style-type: none"> <li>TWO PERSONS CONSUMING BEVERAGES IN FOOD PREP AREA. FOOD AND BEVERAGE SHALL BE CONSUMED IN DESIGNATED BREAK AREA. BEVERAGES REMOVED. SURFACES SANITIZED. STOPPED PRACTICE AND MOVED TO BREAK AREA.</li> <li>TWO PERSONS REPORTED TO WORK WITHOUT WASHING HANDS BEFORE PREPPING. EMPLOYEES MUST WASH HANDS FOR 20 SECONDS BEFORE HANDLING FOOD AND EQUIPMENT. STOPPED AND REWASHED.</li> <li>HANDSINK OBSTRUCTED BY CART AND STORAGE OF RAGS. HANDSINK MUST BE ACCESSIBLE AT ALL TIMES. CART MOVED. STORAGE REMOVED FROM SINK.</li> </ul>                              |
| SWEET TREATS<br>118 N 4TH ST                       | 2/11/2015 | <ul style="list-style-type: none"> <li>INSIDES OF BOTH MICROWAVES NEED TO BE CLEAN. FOOD CONTACT SURFACES SHALL BE KEPT CLEAN. MANAGER CLEANED THE INSIDES OF THE MICROWAVES.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                    |
| GATEWAY KENTUCKY FRIED<br>CHICKEN<br>2630 STATE ST | 2/9/2015  | <ul style="list-style-type: none"> <li>REAR HANDSINK OBSTRUCTED WITH GREASE CART BIN. HANDWASH FACILITIES SHALL BE ACCESSIBLE AT ALL TIMES. BIN REMOVED AND SURFACES CLEANED</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                     |

|                                                  |            |                                                                                                                                                                                                                                                                                                                                                                            |
|--------------------------------------------------|------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| DENNY'S RESTAURANT<br>405 S 7TH ST               | 2/5/2015   | <ul style="list-style-type: none"> <li>MECHANICAL DISHMACHINE NOT DISPENSING SANITIZER. AFTER BEING CLEANED FOOD EQUIPMENT SHALL BE SANITIZED BY LISTED CHEMICALS IN 53.4. ASSISTANT MANAGER PRIMED AND REPAIRED CHEMICAL PUMP AND IS NOW IN SERVICE.</li> </ul>                                                                                                           |
| BC Bagels<br>2700 STATE ST SPACE F7              | 2/2/2015   | <ul style="list-style-type: none"> <li>BACK HAND SINK BLOCKED BY BOWL OF WATER. HAND SINKS SHALL BE ACCESSIBLE AT ALL TIMES AND USED FOR NO OTHER PURPOSE THEN HAND WASHING. MANAGER MOVED CONTAINER OF WATER AND INSTRUCTED STAFF TO ONLY USE SINK FOR HAND WASHING.</li> </ul>                                                                                           |
| SCHLOTZSKYS DELI<br>2000 N 12TH ST               | 1/26/2015  | <ul style="list-style-type: none"> <li>CUT ONIONS CUT YESTERDAY SHALL BE DATE-MARKED. PHF FOODS SHALL BE DATE MARKED IF HELD LONGER THEN 24 HRS. MANAGER INSTRUCTED STAFF TO DATE MARK.</li> </ul>                                                                                                                                                                         |
| SHILOH CHRISTIAN SCHOOL<br>1915 SHILOH DR        | 01/21/2015 | <ul style="list-style-type: none"> <li>EMPLOYEE HEALTH KNOWLEDGE NOT KNOWN, REGARDING RESTRICTION AND RETURN TO WORK REQUIREMENTS. DISCUSSED REQUIREMENTS WITH MGR, WHO WILL INFORM EMPLOYEES.</li> </ul>                                                                                                                                                                  |
| LUCKY'S<br>2176 E THAYER AV                      | 01/20/2015 | <ul style="list-style-type: none"> <li>VENISON AND CUSTOM PROCESS SAUSAGES STORED WITH INSPECTED PRODUCT. FOODS SHALL BE OBTAINED FROM SOURCES THAT COMPLY WITH THE LAW. ITEMS REMOVED FROM PREMISE.</li> </ul>                                                                                                                                                            |
| LITTLE CAESARS<br>914 S 12TH ST                  | 01/20/2015 | <ul style="list-style-type: none"> <li>CUT GREEN PEPPERS WITH 12/29/14 USE BY DATE FOUND IN INVENTORY. PHF SHALL HAVE MAXIMUM HOLD TIME OF 7 DAYS AT 41F. PEPPERS DICARDED VOLUNTARILY.</li> </ul>                                                                                                                                                                         |
| BESTWESTERN RAMKOTA INN<br>800 S 3RD ST          | 01/20/2015 | <ul style="list-style-type: none"> <li>GLASS WASHER IN THE BAR IS NOT SANITIZING. REPAIR SERVICE CALLED. MANUALLY SANITIZE UNTIL REPAIRED AND CALL OUR OFFICE TO RECHECK.</li> </ul>                                                                                                                                                                                       |
| TACO JOHN'S<br>320 S 3RD ST                      | 01/15/2015 | <ul style="list-style-type: none"> <li>ONE PERSON RETURNED ON FOOD PREP AREA FROM BREAK AREA WITHOUT WASHING HANDS. PERSONS SHALL WASH HANDS AFTER CONSUMING FOOD OR BEVERAGE IN DESIGNATED AREAS.</li> </ul>                                                                                                                                                              |
| VFW POST 1326<br>1235 S 12TH ST                  | 01/15/2015 | <ul style="list-style-type: none"> <li>EMPLOYEES NOT TRAINED IN FOOD ALLERGENS AND NEED TO REPORT EXCLUSION DISEASE. EMPLOYEES SHALL BE PROPERLY TRAINED IN ALLERGENS AND FOOD SAFTEY DISEASE. WILL ADDRESS WITH STAFF AND SEND TWO PEOPLE TO SERVE SAFE CLASS.</li> </ul>                                                                                                 |
| DAIRY QUEEN<br>913 BURLINGTON DR                 | 01/14/2015 | <ul style="list-style-type: none"> <li>TWO BAGS OF CHICKEN STRIPS STANDING AT ROOM TEMP BESIDE GRILL, 62- 67F. PHF SHALL HOLD 41F OR BELOW. VOLUNTARILY DISCARDED.</li> </ul>                                                                                                                                                                                              |
| HORIZON MARKET<br>125 DURANGO DR                 | 01/14/2015 | <ul style="list-style-type: none"> <li>CHICKEN, BRISKET, PULLED PORK ALL NOT DATE MARKED. PHF HELD FOR MORE THAN 24 HRS SHALL BE DATE MARKED. ITEMS MARKED WITH DATE OF PREPARATION.</li> <li>DICED HAM DATED 12/05 AND COOKED BACON DATED 12/17 BOTH EXCEED 7 DAY REFRIGERATION HOLD. PHF SHALL NOT EXCEED 7 DAY HOLD AT 41F. VOLUNTATILY DISCARDED.</li> </ul>           |
| BURLEIGH COUNTY<br>COURTHOUSE<br>514 E THAYER AV | 01/14/2015 | <ul style="list-style-type: none"> <li>LARGE QUANITIES OF MACARONI 88 F AND BEANS 78F IN COOLER. PHF MUST BE RAPIDLY COOLED WITHIN 2 HOURS TO 70F AND 41F WITHIN 4 MORE HOURS. MGR BROKE INTO SMALL QUANITIES AND WILL MONITOR.</li> <li>STORAGE IN HANDSINK. HANDSINK MUST BE ACCESSIBLE AT ALL TIMES AND NOT USED FOR ANY OTHER PURPOSE. MGR REMOVED STORAGE.</li> </ul> |



|                                                   |            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
|---------------------------------------------------|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| JOHNNY CARINO'S<br>1601 W CENTURY AV              | 01/13/2015 | <ul style="list-style-type: none"> <li>DOUBLE STACKED SALAD GREENS IN CHEF'S COOLER WAS 48F. COLD HOLDING REQUIREMENT FOR PHF IS 41 F OR COLDER. MGR DISCARDED.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| A&B PIZZA<br>311 S 7TH ST                         | 01/13/2015 | <ul style="list-style-type: none"> <li>2 PERSONS CONSUMING BEVERAGES IN FOOD PREP AREA. FOOD OR BEVERAGE SHALL ONLY BE CONSUMED IN DESIGNATED BREAK AREAS ONLY. STOPPED PRACTICE.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| CHINA GARDEN<br>1929 N WASHINGTON ST              | 01/12/2015 | <ul style="list-style-type: none"> <li>RAW MEAT ON BACK COUNTER WAS 50F. COLD HOLDING REQUIRES TEMP OF 41 F OR COLDER. MGR. MOVED TO COOLER.</li> <li>PAR-COOKED EGG ROLLS, CHICKEN, PORK &amp; SHRIMP WERE SETTING OUT AT 60F - 64F. DISCARD TIME MUST BE LOGGED IF USING TIME AS A CONTROL. MGR TIME STAMPED ITEMS TO DISCARD AFTER 4 HOURS OF INITIAL COOKING.</li> <li>EMPLOYEE WAS CONSUMING FOOD IN THE PREP AREA AND DID NOT WASH HIS HANDS. CONSUMING FOOD IS PROHIBITED IN THE PREP AREA AND HANDWASHING IS REQUIRED AFTER EATING AND BEFORE PREPARING FOOD. MGR ADVISED EMPLOYEE AND INSTRUCTED HIM TO WASH HIS HANDS.</li> </ul> |
| COUNTRY HOUSE DELI<br>1045 E INTERSTATE AV        | 01/12/2015 | <ul style="list-style-type: none"> <li>CHILI DATED 12/30 AND TUNA SALAD DATED 12/17 BOTH EXCEEDED 10 DAY HOLD. RTE HELD UNDER REFRIGERATION SHALL BE DISCARDED AFTER 7 DAYS. BOTH ITEMS VOLUTARILY DISCARDED.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                    |
| SPACE ALIENS<br>1304 E CENTURY AV                 | 01/10/2015 | <ul style="list-style-type: none"> <li>BRISKET AT 80F AFTER 2.5 HOURS COOLING. PHF SHALL COOL FROM 135 TO 70F WITHINN 2 HOURS. BRISKET CUT INTO SLICES TO COOL RAPIDLY.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| KOBE'S JAPANESE STEAKHOUSE<br>915 W INTERSTATE AV | 01/09/2015 | <ul style="list-style-type: none"> <li>UNCOVERED EMPLOYEE BEVERAGE NEAR PREP AREA. EMPLOYEE BEVERAGES MUST BE COVERED. MGR DISCARDED.</li> <li>DISHWASHER NOT SANITIZING. SANITIZER REQUIRED. MANUALLY SANITIZE UNTIL REPAIRED &amp; CALL OFFICE TO RECHECK.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                     |
| CHINA STAR<br>1065 E INTERSTATE AV                | 01/08/2015 | <ul style="list-style-type: none"> <li>SELF SERVE WASABI SAUCE AND ICED TEA NOT COVERED. SELF SERVE FOOD MUST BE PROTECTED DURING DISPLAY. MGR MOVED WASABI UNDER FOOD SHIELD AND DISCARDED TEA.</li> <li>TIME NOT RECORDED FOR COLD FOOD BUFFET. TIME MUST BE LOGGED WHEN USING TIME AS A PUBLIC HEALTH CONTROL. MGR TIME STAMPED FOOD TO EARLIEST PREP TIME.</li> <li>FOOD PREP EMPLOYEE RUBBING HIS FACE &amp; NOT WASHING HANDS AFTER. HANDS MUST BE WASHED AFTER TOUCHING FACE. MGR TOLD EMPLOYEE TO WASH HANDS.</li> </ul>                                                                                                            |